

MENU

Buckhuser is a restaurant with heart and soul—lively and welcoming. It’s a lounge, bar, bistro, and restaurant all in one—a gathering place and a favorite spot in the heart of Zurich-Altstetten.

Our head chef, Yves Nussbaum, and his team will treat you to a blend of classic Swiss cuisine and international dishes. We source our carefully selected ingredients primarily from local and seasonal suppliers.

We’re delighted to have you here.

Your host

Michael Masetta

Origin meat/fish:

Beef: Switzerland, Italy

Veal: Switzerland

Pork: Switzerland

Chicken: Switzerland, France

Fish: Switzerland, Turkey

Origin bread/pastries:

Small bread: Switzerland

Large bread: Switzerland

Salty pastries: Switzerland

Flammkuchen | Pinsa : Switzerland, Germany

All prices are in Swiss Francs, including VAT.

Legend:

vegetarian



lactose-free



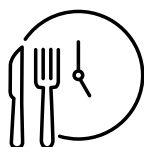
gluten-free



vegan



For questions related to allergies/intolerances, please contact our staff. Despite the careful manufacture of our products, we cannot rule out the possibility of traces of individual ingredients being transferred.



Lunch Mon-Fri
11:30 AM - 1:30 PM

Dinner Mon-Fri
5:30 PM - 9:00 PM

Snack-Menu: Mo-Fr 13.30 - 21.30

Saturday+Sunday closed (breakfast 7.00 AM - 12.00 noon)

Vitello Trotato 24 

Veal (CH) | smoked trout cream (ASC/TR) | crispy capers
pickled onions | frisée salad

Cherry Gazpacho 14.5 

Fresh cherries | sour cream | toasted rapeseed | tomatoes
nasturtium | cucumber | hot peppers

Salad Buckhuser 18* | 26  

Lettuce | smoked trout (ASC/TR) | carrots | watercress
pickled radishes | cucumbers | kohlrabi | house dressing

Mixed leaf salad 14   

Tomatoes | cucumbers | carrots | egg(CH) | cress |
house dressing

Colorful marinated tomatoes 16 

Tomatoes | Kalamansi gel | pickled cucumbers | basil
ricotta snow | pine nuts

Caesar salad 19

Lettuce | brioche croutons | parmesan
caesar dressing

& Avocado + 4

& Corn-fed chicken (CH) + 9

& Bacon (CH) + 4

Good Life Bowl 24  

Leafy green salad | grilled peach | marinated tomatoes
carrot and orange salad
cottage cheese | house dressing

* for a smaller appetite

Buckhuser's Signature menu

Colorful marinated tomatoes | Kalamansi gel | pickled cucumbers
basil | ricotta snow | pine nuts

Swiss pike perch (CH) | cauliflower-garlic cream | pickled radish
snow peas | herb buttermilk | fennel cress

White chocolate buttermilk mousse | fresh marinated berries
basil-pistachio cream

65.-

With wine pairing: 1 dl white wine, 1 dl red wine, and 1 dl sweet
wine

89.-

Swiss beef tartare 70g | 140g 26* | 36

Beef (CH) | Tatar sauce | Confit egg yolk | Pickled
onion

Bread chip | Cress

Refined with Belper Knolle (cow hard milk cheese
with pepper & garlic)

or

refined with dried beef heart

Side dishes: French fries or brioche toast

* for a smaller appetite

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Buckhuser burger original 32

Angus beef (CH) | Buckhuser sauce | brioche bun
leaf salad | tomatoes | cucumbers | onions | french fries

& crispy bacon (CH) + 4

& organic cheese + 4

& crispy bacon (CH) and organic cheese + 6

Grilled Veal Paillard 45 

Veal (CH) | fresh raspberries & blackberries | lemon
raspberry dressing | leaf salad

Beef Short Rib 44 

Beef (CH) | BBQ sauce | braised potatoes | spinach

Swiss pike perch 39 

Pike perch (CH) | cauliflower garlic cream
pickled radish | snow peas | herb buttermilk
fennel cress

Pinsa Buckhuser 29

Bresaola (CH) | tomato sauce | scamorza cheese
arugula | olives

* for a smaller appetite

**Aargau-style roast baby chicken
french fries & seasonal vegetables**
(crispy roast whole chicken (CH) from the oven)

44.-



Pinsa Buckhuser Vegi 24 

tomato sauce | cherry tomatoes | scamorza cheese
olives | arugula

Lime and Thyme Tagliatelle 30 

Lemon butter | burrata cream | pine nuts | lemon confit
Maggia pepper | basil cress

Grilled Zucchini 29   

Zucchini flower tempura | bell pepper | saffron aioli
confit tomatoes | dried tomato flakes | chickpeas

Falafel Burger 28   

Homemade falafel | vegan bun | arugula
soy- and mint yogurt | eggplant caviar | tomatoes
Zurich-style fries

White Chocolate Buttermilk Mousse 14 

Fresh marinated berries | basil-pistachio cream

Watermelon Carpaccio 15  

Grapefruit Granita | raspberry sorbet
 Fresh raspberries | caramelized pine nuts | lemon balm cress

Affogato 8

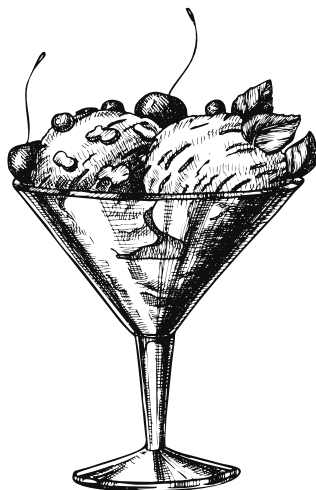
1 scoop of vanilla ice cream | espresso coffee



Various mini daily desserts 6

Depending on the daily special, please ask the service staff.

From our small, exquisite ice cream manufacturer Sorbetto in Zurich:



Ice cream 1 scoop 5

Vanilla | Chocolate | Stracciatella | Pistachio

Sorbet 1 scoop 5

Lemon-Lime | Strawberry | Raspberry | Passion Fruit

STAY & CELEBRATE

Events & Groups

Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

Design & Lifestyle Hotel Rooms

The rooms of the Placid Hotel Zurich impress with a minimalist design made of high-quality materials. The large windows offer views over the rooftops of Zurich.

Voucher

Give the gift of pleasure with a Buckhuser voucher. Value vouchers for a certain amount or specific service vouchers can be purchased at the hotel reception.

